

SESAME SEEDS, Ginger Root Powder, Garlic Granules

# BOK CHOY SALAD



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FEATURING OUR:  
SESAME SEEDS

This is one of our family favorite salad recipes. Fresh Bok choy is mixed with an oriental-flavored dressing spiced with Ginger Root Powder & Garlic Granules. But the key to this great salad is the crunchy topping made with toasted Sesame Seeds, almonds and Chinese noodles. It's so good! Make it for your next picnic or barbecue and watch it quickly disappear.

### Ingredients For Dressing:

- 1 Tblspn soy sauce
- 1/2 cup white vinegar
- 1/3 cup (white) sugar
- 2 Tblspns vegetable oil
- 2 tsp Ginger Root Powder
- 1 tsp Garlic Granules

### Ingredients For Salad & Topping:

- 1/2 cup slivered almonds
- 1 cup Chinese Noodles (uncooked)\*
- 2 (rounded) Tblspns Sesame Seeds
- 1/4 cup butter (or margarine)
- 1 lb Bok Choy (cabbage, fresh), chopped into small strips
- 4 green onions, chopped
- \*Note: can use 'Ramen' Noodles (do not use soup packet)

### Directions :

Mix together all of the dressing ingredients in a saucepan. Heat on low until the sugar dissolves. Set aside to cool. Crunch the noodles into small dime-size pieces. Melt the butter in a medium skillet. Add the crunched noodles, almonds, and Sesame Seeds to the skillet and lightly brown the topping ingredients. Cool the topping on a paper towel. Place the chopped bok choy and green onions in a large salad bowl and toss with the cooled dressing. Sprinkle the topping over the salad and serve.

ALLSPICE, True Cinnamon

# GREEN TOMATO BREAD



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FEATURING OUR:  
ALL SPICE POWDER

Here is a delicious and unique bread to make using your excess summer-time fresh green tomatoes. This is a sweet, quick bread spiced with Allspice and True Cinnamon. It has unusual ingredients and flavors that work together to give you one of the best tasting breads you will make this summer.

### Ingredients:

- |                       |                         |   |
|-----------------------|-------------------------|---|
| 3 cups flour          | 1 cup light brown sugar | 1/2 cup applesauce (unsweetened)                      |
| 1/4 tsp baking powder | 1 Tblspn Allspice       | 2 cups chopped (fine) green tomatoes (about 2 medium) |
| 1 tsp baking soda     | 2 tsp True Cinnamon     | 1 cup chopped walnuts                                 |
| 1 tsp salt            | 2 eggs, lightly beaten  |   |
| 1 cup white sugar     | 2 tsp vanilla extract   |   |
|                       | 1/2 cup vegetable oil   |   |

### Directions :

Preheat oven to 350 degrees. Grease (with cooking spray), two 5x9 inch loaf pans. Combine the first 8 ingredients in a medium-sized mixing bowl. Make a well in the center of this mixture and add the eggs, vanilla, oil, and applesauce. Blend the wet ingredients with the dry ingredients until combined. Fold in the chopped tomatoes and walnuts. Pour the batter into the prepared loaf pans and bake in the preheated oven for about 50 minutes or until a knife inserted into the middle of the loaf becomes out clean. Cool baked loaves on a wire rack.